

The first embodiment is an enriched nutritious food including pure powdered stag's deer blood produced according to the foregoing manufacturing method.

The enriched food can be utilised in nutrition and as an additional raw material for healthy food and Chinese medicines.

The second embodiment is in the form of an enriched nutritious capsule made by the following procedure.

Firstly, the powder in an amount of 2% to 30% is mixed with 2% to 90% squalene. Next, this mixture is added to vitamin E, recitin and other auxiliary materials in the proportion of 8% to 68%. After that, the mixture is encapsulated in gelatine capsules.

The percentages given above are percentages by weight.

The reason for adding squalene, which can be extracted from shark liver oil, is to promote the production of energy and oxygen in the body and the oxygen transfer of proteins (the main component of deer blood), to the whole body, and acts like Vitamin A, D, E.

As a result of this high metabolism, the blood is ventilated and increases the body's immunity. Moreover, it is considered to be effective in age-resistance, cytogenesis and the endocrine system.

The mixture of deer blood powder and squalene is a good health food which activates bodily functions effectively.

In addition to the above auxiliary materials, the present invention can contain extracts of vegetables such as ginseng, licorice, ganoderma and vitamins such as A, B, C, D, and E, pyridoxine, hydrochlorides, cyanocobalmin, nicotinamide, sodium bicarbonate, glutamate and such amino acids as glycine, alanine, iso-leucine, L-phenylalanine, L-lysine and tryptophan.

Also it can contain royal jelly and/or honey. Corn oil, bean oil, cotton-seed oil, sesame oil, wheatgerm oil, palm oil, recitin, glyceride oil improve the convenience of encapsulating.

The third embodiment is in the form of enriched nutritious granules made by the following procedure. First, the following ingredients are mixed:

5 Stag deer blood powder (60% to 80%); Ginseng powder (10% to 20%), pollen (2% to 5%); and honey (5% to 15%) as an excipient.

10 After that, the mixture of the powder is wrapped with parafin wax in order to improve the storage life of the product.

What is claimed is:

15 1. A method of manufacturing powdered deer blood comprising the steps of:

freezing blood of a deer;

cutting the frozen blood into slices;

freeze-drying the slices of frozen blood;

grinding the freeze-dried blood into a powder.

20 2. A method as claimed in claim 1 wherein the blood is frozen at about -20° C. to -40° C.

3. A method as claimed in claim 2 wherein the slices are substantially 20 mm to 50 mm thick.

25 4. A method as claimed in claim 2 wherein the slices are freeze-dried over a 24 hour drying cycle at about 35° C. to 40° C. so that the slices have a moisture content of less than about 5%.

5. A method as claimed in claim 2 wherein the powder has a grade of about 200 mesh or smaller.

30 6. A method as claimed in claim 1 wherein the slices are substantially 20 mm to 50 mm thick.

7. A method as claimed in claim 1 wherein the slices are freeze-dried over a 24 hour drying cycle at about 35° C. to 40° C. so that the slices have a moisture content of less than about 5%.

35 8. A method as claimed in claim 1 wherein the powder has a grade of about 200 mesh or smaller.

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